

## § 184.1115

with 5 U.S.C. 552(a). Copies are available from the National Academy Press, 2101 Constitution Avenue NW., Washington, DC 20418, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: [http://www.archives.gov/federal\\_register/code\\_of\\_federal\\_regulations/ibr\\_locations.html](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used in food as an emulsifier and emulsifier salt as defined in §170.3(o)(8) of this chapter and a flavoring agent and adjuvant as defined in §170.3(o)(12) of this chapter.

(2) The ingredient is used in the following foods at levels not to exceed current good manufacturing practice: baked goods and baking mixes as defined in §170.3(n)(1) of this chapter; nonalcoholic beverages as defined in §170.3(n)(3) of this chapter; confections and frostings as defined in §170.3(n)(9) of this chapter; dairy product analogs as defined in §170.3(n)(10) of this chapter; and fats and oils as defined in §170.3(n)(12) of this chapter.

### MAXIMUM USAGE LEVELS PERMITTED

Foods (as served)	Percent	Functions
Baked goods and baking mixes, § 170.3(n)(1) of this chapter	0.8	Drying agent, § 170.3(o)(7) of this chapter; flavoring agent, § 170.3(o)(12) of this chapter; stabilizer, thickener, § 170.3(o)(28) of this chapter.
Confections and frostings, § 170.3(n)(9) of this chapter .....	2.0	Flavoring agent, § 170.3(o)(12) of this chapter; stabilizer, thickener, § 170.3(o)(28) of this chapter; surface finisher, § 170.3(o)(30) of this chapter.
Soft candy, § 170.3(n)(38) of this chapter .....	1.2	Stabilizer and thickener, § 170.3(o)(28) of this chapter.
All other food categories .....	.25	Flavoring agent, § 170.3(o)(12) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; humectant, § 170.3(o)(16) of this chapter; stabilizer, thickener, § 170.3(o)(28) of this chapter.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[44 FR 19391, Apr. 3, 1979, as amended at 49 FR 5611, Feb. 14, 1984]

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(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

(e) *Labeling*: The acronym “DATEM” may be used on food labeling as the alternate common or usual name for the ingredient diacetyl tartaric acid esters of mono- and diglycerides.

[54 FR 7403, Feb. 21, 1989, as amended at 54 FR 13168, Mar. 31, 1989; 54 FR 18382, Apr. 28, 1989; 60 FR 15872, Mar. 28, 1995]

## § 184.1115 Agar-agar.

(a) Agar-agar (CAS Reg. No. PM 9002–18–0) is a dried, hydrophylic, colloidal polysaccharide extracted from one of a number of related species of red algae (class *Rhodophyceae*).

(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), p. 11, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: [http://www.archives.gov/federal\\_register/code\\_of\\_federal\\_regulations/ibr\\_locations.html](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).

(c) The ingredient is used in food in accordance with §184.1(b)(2) under the following conditions:

## § 184.1120 Brown algae.

(a) Brown algae are seaweeds of the species *Anialipus japonicus*, *Eisenia bicyclis*, *Hizikia fusiforme*, *Kjellmaniella gyrate*, *Laminaria angustata*, *Laminaria*